

Appetizers:

Oysters Veltri.....	8
(Gulf Oysters, Wrapped in Bacon, Dipped in Buttermilk, Breaded and Deep Fried)	
Fried Pickles.....	6
(Chips not Spears, Served with Ranch Dressing)	
Cajun Wings.....	8.5
(Served with Ranch or Blue Cheese Dressing)	
Corn Fritter Sticks.....	5
Boudin Balls.....	6
(Served with Cajun Horseradish Sauce)	
Shrimp Remoulade.....	9
(Fresh Gulf Shrimp, Seasoned, Boiled, Served with Our House Remoulade Sauce)	
Hurricane Shrimp.....	9
(Sweet & Spicy Cajun Version of Shrimp Scampi)	
Bayou Stuffed Mushrooms.....	7

Soups:

Gumbo.....	4/6
(Our Classic with Chicken and Andouille Sausage)	
French Onion.....	3.5/5.5
Tomato Basil.....	3.5/5.5
Seafood Gumbo.....	5/7
(Available Weekend Only)	

Cup or Bowl

Cream Of Crawfish Boil.....	4/7
Cajun Green Chili w/Pork.....	4/6
Mrs. Kim's Potato w/Ham.....	4/6
Corn and Shrimp.....	4/6

Salad:

Mixed Greens and Romaine, Carrots, Tomato & Croutons

Dressings: (Ranch, House Sensation, Raspberry Vinaigrette, Blue Cheese)

Side.....	4
Large.....	8
Add-Ons.....Chicken...3 Shrimp...4 Crawfish...5 Bacon....25	

Po-Boys & more:

All Po-Boys Are Dressed (Shredded Lettuce, Tomato, Mayo, Creole Mustard)

Oyster.....	13
Catfish.....	11
Shrimp.....	12
Chicken.....	10
Veggie.....	8
(Cucumber, Carrot, Bean Sprouts, Onion, Lettuce, Tomato, with Choice of Dressing)	
*Burger.....	10
(1/2lb. Fresh Ground Beef)	

Muffuletta.....	Half (feeds 1-2).....12	Whole (feeds 2-4).....20
(A New Orleans Classic; Genoa Salami, Shaved Ham, Olive Salad, Provolone & Swiss Cheese, Mayo & Creole Mustard)		

*Consuming raw or under-cooked meats, seafood, poultry, shellfish, or eggs, may increase your risk of food-borne illness, especially if you have a medical condition

Entrees:

Jambalaya.....	11
(A Louisiana Staple Made with Rice, Chicken & Andouille Sausage)	
Chicken Breast.....	12
(Battered & Fried, Grilled or Blackened) Served with 2 Sides	
Catfish Adilene.....	16
(Fried or Blackened, Topped with Etouffee) Served with 1 Side	
Etouffee.....	15
(Shrimp or Crawfish)	
Alfredo.....	18
(Crawfish, Shrimp or Chicken with Linguini)	
Creole.....	18
(Crawfish, Shrimp or Chicken with Linguini)	
Red Beans & Rice with Andouille Sausage.....	10
New Orleans BBQ Gulf Shrimp.....	Market Price
(Sautéed and Served with French Bread)	
Hallelujah Softshell Crab.....	Market Price
(Fried and served with Jambalaya and Corn Maque Choux)	
Fresh Catch Of The Day.....	Market Price

Weekend:

Shrimp Boil.....	Market Price
Crawfish Boil (When in Season).....	Market Price
Fried Seafood Platter.....	Market Price
(Shrimp, Catfish, Crawfish, Alligator, Stuffed Crab, Boudin Balls,)	
* Rib eye.....	12oz.....24
(Grilled or Blackened) Served with 2 Sides	
* Top Sirloin Steak.....	8oz.....16
Served with 2 Sides	

Lagniappe (Sides):

All Sides.....	3.5		
Mixed Vegetables	Cajun Potatoes	Fried Okra	Corn Maque Choux
Jambalaya	Red Beans & Rice		

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Kids:

(Served with Fries, Chips or Fruit Cup)

Hot Dog.....	5.5
Chicken Strips.....	6
Catfish Strips.....	6
Cheese Toasty.....	4.5
Fruit Cup.....	2
Fries.....	3.5

Desserts:

Flourless Chocolate Cake.....	6
Key Lime Pie.....	5.5
Buttermilk Pie.....	5.5
Beignets.....	5.5

Drinks:

Iced Tea.....	2
Fountain Drink.....	2
Coffee.....	2

Beer and Wine Available